



- 1/3 cup shallots
- 2 cloves garlic
- 1/4 cup Italian parsley
- 1/4 cup butter
- 1/2 cup white wine
- 2 pounds mussels

Moules Mariniere

Tender mussels are steamed in a classic sauce of shallots, garlic, white wine and butter. Make sure to serve fresh bread with this dish to soak up all of the scrumptious sauce. .



Mince the shallots and garlic. Roughly chop the parsley and set it aside along with the butter and white wine.

To prepare the mussels, scrub them clean and remove any beards. Place into a bowl and cover with a damp cloth. Store the mussels in the refrigerator while you make the sauce.

To make the sauce, heat a large, wide pan (with a lid) over medium heat. Add the butter and, once melted, add the shallots. Sweat for about 3 minutes or until translucent, but not browned. Next, add the garlic and cook for about 30 seconds. Add the white wine, turn up the heat to medium-high and let reduce for a few minutes. Once the sauce has reduced and almost all of the liquid has evaporated, add a pinch of salt and pepper.

Now that the sauce has reduced, add the mussels. Cover immediately with a lid and turn the heat down to medium. Let cook for about 6 to 8 minutes or until the mussels open. Once done, add the chopped parsley.

To serve, pour the mussels into a large bowl and serve with fresh bread to soak up all of the delicious sauce.